

**Amendments to the Claims:**

This listing of claims will replace all prior versions, and listings, of claims in the application:

**Listing of Claims:**

Claim 1 (currently amended): A ready-to-use mixture that is fluid and stable for several weeks in refrigerated form, comprising a continuous mixture phase comprising flour, water in an amount ranging from about 20% to about 40% by weight, and sugar, having an Aw of between 0.85 and 0.90, and at least one source of fat present in the form of discrete particles distributed in the continuous phase of the mixture, wherein the source of fat in the form of discrete particles represents at least 60% of the total fat contained in the mixture, wherein the discrete particles comprise a mean cross section of about 0.5 mm to about 3.0 mm, and wherein the mixture has a flowability when measured by a Bostwick Consistometer after 40 seconds of between about 6 cm and about 12 cm at a temperature of 8 °C.

Claim 2 (previously presented): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles is selected from the group consisting of: butter, cocoa butter, chocolate, cocoa butter substitutes, and hydrogenated plant fats alone or as a mixture.

Claim 3 (canceled):

Claim 4 (currently amended): A method for preparing a mixture comprising using a source of fat in the form of discrete particles distributed in a continuous phase of refrigerated fluid mixture comprising flour, water in an amount ranging from about 20% to about 40% by weight, and sugar, to ensure a fluidity required for the mixture to flow at a refrigerated temperature during transfer from its packaging into a baking mold, wherein the source of fat in the form of discrete particles represents at least 60% of the total fat contained in the mixture, wherein the discrete particles comprise a mean cross section of about 0.5 mm to about 3.0 mm, and wherein the mixture has a flowability when measured by a Bostwick Consistometer after 40 seconds of between about 6 cm and about 12 cm at a temperature of 8 °C.

Claim 5 (previously presented): The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 12% to 25%.

Claim 6 (canceled):

Claim 7 (currently amended): A method for making a fondant cake comprising the steps of:

providing a fluid cake mixture comprising water in an amount ranging from about 20% to about 40% by weight, flour and sugar, which is stable for several weeks in refrigerated form, having an Aw of between 0.85 and 0.90, and at least one source of fat present in the form of discrete particles distributed in the mixture, wherein the source of fat in the form of discrete particles represents at least 60% of the total fat contained in the mixture, wherein the discrete particles comprise a mean cross section of about 0.5 mm to about 3.0 mm, and wherein the mixture has a flowability when measured by a Bostwick Consistometer after 40 seconds of between about 6 cm and about 12 cm at a temperature of 8 °C,

pouring the mixture into at least one mold,

baking the mixture thus poured, and

obtaining a baked cake comprising a fat-based fondant interior.

Claim 8 (previously presented): The mixture as claimed in claim 2, wherein the source of fat is hydrogenated palm oil.

Claim 9 (previously presented): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 70% of the total fat contained in the fluid ready-to-use mixture.

Claim 10 (previously presented): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 80% of the total fat contained in the fluid ready-to-use mixture.

Claim 11 (previously presented): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 90% of the total fat contained in the fluid ready-to-use mixture.

Claim 12 (previously presented): The mixture as claimed in claim 1, wherein the source of fat in the form of discrete particles represents at least 95% of the total fat contained in the fluid ready-to-use mixture.

Claim 13 (previously presented): The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 15% to 20%.

Claim 14 (previously presented): The method as claimed in claim 4, wherein the total fat content of the mixture including the particles is from about 16% to 18%.

Claim 15 (previously presented): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 70% of the total fat contained in the fluid ready-to-use mixture.

Claim 16 (previously presented): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 80% of the total fat contained in the fluid ready-to-use mixture.

Claim 17 (previously presented): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 90% of the total fat contained in the fluid ready-to-use mixture.

Claim 18 (previously presented): The method as claimed in claim 4, wherein the source of fat in the form of discrete particles represents at least 95% of the total fat contained in the fluid ready-to-use mixture.

Claim 19 (previously presented): The mixture as claimed in claim 1, wherein a volume of the discrete particles is between  $0.01 \text{ mm}^3$  and  $80 \text{ mm}^3$ .

Claim 20 (previously presented): The method as claimed in claim 4, wherein a volume of the discrete particles is between  $0.01 \text{ mm}^3$  and  $80 \text{ mm}^3$ .

Claim 21 (previously presented): The method as claimed in claim 7, wherein a volume of the discrete particles is between  $0.01 \text{ mm}^3$  and  $80 \text{ mm}^3$ .

Claims 22-24 (canceled):